SINCE 1921

MC

www.gomc.com

84 years 1921 2005

THE MANUFACTURING CONFECTIONER

THE GLOBAL LEADER IN CONFECTIONERY INFORMATION

2005 Index of Articles

A Listing of Articles, Business News and Company Financials that appeared in Volume 85 of The Manufacturing Confectioner (January – December 2005).

JANUARY

FEBRUARY

MARCH

APRIL

MAY

JUNE

JULY

AUGUST

SEPTEMBER

OCTOBER

NOVEMBER

DECEMBER

Index Subjects

Aeration
Americas
Argentina
Asia
Associations and Shows
Australia
Baking and Baked Goods
Brazil
Canada
Caramel
Chewing Gum
Chewy Candies
Chocolate and Cocoa
Colors
Companies
Education
Engineering
Environmental Issues
Equipment
Europe
Fats and Oils
Flavors
Germany
Gums and Jellies
Hard Candy
Importing/Exporting
Ingredients
International
Japan
Labeling
Management
Marketing and Promotion
Nutrition and Health
Nuts
Packaging and Wrapping
Panning
Processing, Production and Technology
Product Development
Quality Assurance and Quality Control
Regulations and Legislation
Research
Retailing
Sanitation and Maintenance
Sensory
Starch
Starch Moulded Candies
Statistics
Storage and Shelf Life
Sweeteners
Tableted Confections
United Kingdom
United States

www.symrise.com

Nothing tastes sweeter
than success.
Want to take a bite?

At Symrise Flavors we like to inspire brands and help our customers to create and deliver taste solutions that consumers truly value.

For more detailed information please contact:

USA
Symrise Inc.
Phone: +1 201 4622297

Germany
Symrise GmbH & Co. KG
Phone: +49 5531 901638

symrise
creating brands, supporting brands.

Index of Articles 2005

By Subject

The following is an index of articles and business news that appeared in Volume 85 of the *Manufacturing Confectioner* January–December 2005.

AMERICAS

U.S. Confectionery Sales: Year Ending October 3, 2004 ..... January, p. 41
U.S. Confectionery Sales: Year Ending December 26, 2004 ..... April, p. 23
U.S. Regulatory Update 2005 Alison Bodor ..... June, p. 49
U.S. Confectionery Sales: Year Ending April 17, 2005 ..... July, p. 16
See's at 85–Still Quality without Compromise ..... September, p. 23
U.S. Convenience Store Industry ..... September, p. 41
Confectionery Consumption in the U.S. .. September, p. 45
U.S. Confectionery Sales: Year Ending July 10, 2005 ..... September, p. 49
Sweet Brazil Review ..... October, p. 31
U.S. Labeling Changes Alison Bodor ..... November, p. 41

ASIA

Japanese Confectionery Report ..... March, p. 23
Demand Forecasting in the Japanese Confectionery Market Hiroyuki Shigemitsu ..... September, p. 33
Top 30 Grocery Retailers in Asia and Oceania, 2004 ..... October, p. 14

ASSOCIATIONS AND SHOWS

Calendar of Events ..... January–December
Seminars, Courses and Workshops ..... January–December
ISM, International Sweet Goods Exposition .. January, p. 49
PMCA Production Conference ..... January, p. 61
AWMA Real Deal Expo ..... January, p. 73
Retail Confectionery International ..... February, p. 18
RCI Chocolate Boot Camp ..... May, p. 39
RCI Pittsburgh Regional ..... June, p. 17
RCI Annual Convention and Industry Exposition June, p. 23
All Candy Expo ..... June, p. 41
Confitexpo ..... June, p. 91
AACT Technical Seminar ..... July, p. 25
Philadelphia Candy Show Seminars ..... August, p. 15
RCI Convention Wrap-up–Wings over Wisconsin ..... August, p. 17
PMCA Research Report Adrian Timms ..... August, p. 45
RCI: Retail Confectioners International Fall Regional ..... September, p. 28
AACT National Seminar for Candy Technologists ..... September, p. 30
PackExpo and Food Processing Machinery Expo ..... September, p. 77
ProSweets Supporting Programs ..... November, p. 18
RCI Fall Meeting ..... November, p. 23
RCI Profile: Old Kentucky Candies ..... December, p. 27

BAKING AND BAKED GOODS

World Confectionery Market ..... January, p. 21
United Kingdom Confectionery ..... January, p. 31
U.K. Sweet Goods Report ..... February, p. 21
Trends and New Products in Markets Worldwide David M. Schengrund ..... April, p. 37
Directory of Ingredients ..... July, p. 45
Directory of Equipment ..... July, p. 113
Directory of Packaging ..... July, p. 349
New Confectionery–North American Market Review David M. Schengrund ..... September, p. 61
German Confections 2004 ..... October, p. 23
Sweet Brazil Review ..... October, p. 31
New Product Review–Sweet Baked Goods . December, p. 85

Index of Articles 2005 – by Subject

BRAZIL

Sweet Brazil Review ..... October, p. 31

CARAMEL

Trends and New Products in Markets Worldwide
David M. Schengrund ..... April, p. 37
Directory of Ingredients ..... July, p. 45
Directory of Equipment ..... July, p. 113
Directory of Packaging ..... July, p. 349
New Confectionery–North American Market Review
David M. Schengrund ..... September, p. 61
German Confections 2004 ..... October, p. 23
Sweet Brazil Review ..... October, p. 31

CHEWING GUM

World Confectionery Market ..... January, p. 21
United Kingdom Confectionery ..... January, p. 31
U.K. Sweet Goods Report ..... February, p. 21
Japanese Confectionery Report ..... March, p. 23
Global Confectionery Market ..... March, p. 27
Trends and New Products in Markets Worldwide
David M. Schengrund ..... April, p. 37
Spanish Confectionery and Biscuit Market ..... May, p. 29
Directory of Ingredients ..... July, p. 45
Directory of Equipment ..... July, p. 113
Directory of Packaging ..... July, p. 349
New Confectionery–North American Market Review
David M. Schengrund ..... September, p. 61
German Confections 2004 ..... October, p. 23
Sweet Brazil Review ..... October, p. 31
New Product Review–Gum ..... December, p. 79

CHEWY CANDIES

Japanese Confectionery Report ..... March, p. 23
Global Confectionery Market ..... March, p. 27
Trends and New Products in Markets Worldwide
David M. Schengrund ..... April, p. 37
Spanish Confectionery and Biscuit Market ..... May, p. 29
Directory of Ingredients ..... July, p. 45
Directory of Equipment ..... July, p. 113
Directory of Packaging ..... July, p. 349
New Confectionery–North American Market Review
David M. Schengrund ..... September, p. 61
German Confections 2004 ..... October, p. 23
Sweet Brazil Review ..... October, p. 31
New Product Review–Sugar Confectionery (Including Sugarfree) ..... December, p. 61

CHOCOLATE AND COCOA

World Confectionery Market ..... January, p. 21
United Kingdom Confectionery ..... January, p. 31
Fat Bloom on Lauric Coatings: Composition
Geoff Talbot, Kevin W. Smith & Fred W. Cain .. January, p. 65
Fat Bloom on Lauric Coatings: Structure and Control
Geoff Talbot, Kevin W. Smith & Fred W. Cain .. January, p. 69
U.K. Sweet Goods Report ..... February, p. 21
Japanese Confectionery Report ..... March, p. 23
Global Confectionery Market ..... March, p. 27
Trends and New Products in Markets Worldwide
David M. Schengrund ..... April, p. 37
Spanish Confectionery and Biscuit Market ..... May, p. 29
RCI Chocolate Boot Camp ..... May, p. 39
Chocolate Moulding: Common Production Problems
Eric Schmoyer ..... May, p. 51
The Trans Fat Regulation–Implications and Solutions
Jeffrey P. Fine ..... May, p. 59
RCI Pittsburgh Regional ..... June, p. 17
Chocolate Moulding: Introduction to Moulding
Michael Ferraro ..... June, p. 67
Chocolate Moulding: Soup to Nuts
Graham Nice ..... June, p. 71
Chocolate Moulding: Chocolate Cooling and Demoulding
Dave Cruickshank ..... June, p. 79
Chocolate Moulding: Designing and Developing Chocolate Moulds
Paul M. Harbecke, PhD ..... June, p. 85
Directory of Ingredients ..... July, p. 45
Directory of Equipment ..... July, p. 113
Directory of Packaging ..... July, p. 349
RCI Convention Wrap-up–Wings over Wisconsin ..... August, p. 17
See's at 85–Still Quality without Compromise ..... September, p. 23
New Confectionery–North American Market Review
David M. Schengrund ..... September, p. 61
European Grind Statistics ..... September, p. 79
Origin Cocoa: Vive la Différence
Gary W. Guittard ..... September, p. 81
Latin America Cocoa Outlook
Robert Peck ..... September, p. 89
Chocolate Moulding: Selection of Coating for Moulding Applications
Marlene Stauffer ..... September, p. 95
German Confections 2004 ..... October, p. 23
Sweet Brazil Review ..... October, p. 31
Potential Health Benefits of Cocoa Flavanols
Catherine Kwik-Uribe, PhD ..... October, p. 43
Updated Cocoa Market Report 2005 ..... November, p. 14
RCI Fall Meeting ..... November, p. 23
New Product Review–Chocolate ..... December, p. 37

COMPANIES

Aarhus Inc. ... October, p. 11
Adams & Brooks, Inc. ... June, p. 8
ADM ... December, p. 10
Ahold ... May, p. 12
A&M Cookie Company ... June, p. 8
American Licorice Co. ... January, p. 15
A&P ... January, p. 7
Artisan Confections Co. ... September, p. 7
Barry Callebaut ... February, p. 7
April, p. 7
May, p. 25
September, p. 12
November, p. 13
December, p. 10, 19
Bobs Candies ... May, p. 7
Brach's Confections, Inc. ... April, p. 7
Cadbury Schweppes ... April, p. 7, 8
June, p. 7
September, p. 8
Cargill ... May, p. 10
June, p. 14
Chocolate Lace ... April, p. 12
Chupa Chups ... September, p. 7
Cloetta Fazer AB ... March, p. 8
September, p. 16
CSM NV ... January, p. 7
CVC Capital Partners ... January, p. 7
L.A. Dreyfus ... July, p. 5
Empresas Chocolates La Corona ... July, p. 6
Farley's & Sathers Candy Co., Inc. ... May, p. 7
December, p. 7, 10
Ferrero ... June, p. 7
November, p. 7
Glisten ... October, p. 11
Godiva Chocolatier ... October, p. 8
Grupo Bimbo ... July, p. 6
Halo Foods ... October, p. 8
Hansel & Gretel Candy Kitchen ... July, p. 12
Haribo GmbH ... June, p. 8
Hauser Chocolatier ... April, p. 12
Hawaiian Host, Inc. ... December, p. 12
Hebert Candies ... May, p. 10
The Hershey Company ... January, p. 12
February, p. 7
March, p. 10
May, p. 14, 18
June, p. 14
July, p. 9
August, p. 7
September, p. 7
October, p. 7
November, p. 10
December, p. 8
House of Brussels Chocolates ... May, p. 9
Hyde & Hyde ... July, p. 6
Ito-Yokado ... May, p. 8
Jelly Belly Candy Co. ... January, p. 11
April, p. 16
May, p. 14
June, p. 8
September, p. 18
Just Born, Inc. ... March, p. 10
July, p. 9
November, p. 16
December, p. 10
Karlshamns ... October, p. 11
Kellogg's ... May, p. 8
Kraft Foods ... February, p. 14
May, p. 8
September, p. 18
Kraft Foods Global ... July, p. 5
Lamontagne ... May, p. 10
Lance Inc. ... June, p. 8
Lindt & Sprüngli ... February, p. 12
May, p. 21
August, p. 12
September, p. 14
Lotte Confectionery ... May, p. 8
Mars, Inc. ... April, p. 7
June, p. 7, 14
August, p. 12, 14
Metro ... June, p. 7
Migros Genossenschafts-Bund ... May, p. 10
Nestlé ... February, p. 7
March, p. 10
April, p. 14
May, p. 7, 12
June, p. 14
September, p. 12
November, p. 13
Nestlé UK ... December, p.10
Nestlé USA ... November, p. 16
Neuhaus N.V. ... June, p. 7
Orion Corp. ... November, p. 13
Orkla ... January, p. 10
Orley Foods ... July, p. 9
The Pantry ... September, p. 7
Parmalat ... March, p. 8
Perfetti van Melle ... March, p. 7
Perfetti Van Melle India Ltd. ... January, p. 8
Petra Foods Pte. Ltd. ... June, p. 10
November, p. 7
Ralcorp Holdings ... December, p. 10
Ricola SA ... June, p. 8
John B. Sanfilippo & Son, Inc. ... September, p. 16
Scharffen Berger Chocolate ... June, p. 8
August, p. 7
September, p. 7
Joseph Schmidt Confections ... September, p. 7
Laura Secord ... December, p. 15
See's Candies ... April, p. 16
July, p. 5

Index of Articles 2005 – by Subject

COMPANIES (continued)

7-Eleven, Inc. ... March, p. 10
Sime Darby Marketing ... November, p. 7
Sladco ... January, p. 10
Spangler Candy Co. ... May, p. 14
Storck USA ... May, p. 7
Tamming Foods Ltd. ... June, p. 8
Tasty Baking ... April, p. 16
Thompson Brands ... November, p. 17
Thornton's ... March, p. 12
Tootsie Roll Industries, Inc. ... March, p. 7
May, p. 8, 17
August, p. 10
November, p. 10
Tops Market LLC ... May, p. 12
Totally Chocolate ... December, p. 7
Unified Grocers ... March, p. 17
Unified Western Grocers ... September, p. 16
United Confectioners ... May, p. 15
August, p. 8
Warner Candy ... July, p. 6
Warrell Corporation ... January, p. 8
September, p. 18
Western Candy Conference ... February, p. 12
Wm. Wrigley Jr. Company ... March, p. 17
May, p. 9
July, p. 5
August, p. 9
October, p. 10
November, p. 8
December, p. 7

CONFECTIONERS' COATINGS

Fat Bloom on Lauric Coatings: Composition
Geoff Talbot, Kevin W. Smith & Fred W. Cain .. January, p. 65
Fat Bloom on Lauric Coatings: Structure and Control
Geoff Talbot, Kevin W. Smith & Fred W. Cain .. January, p. 69

COOKING AND HEAT TRANSFER

Directory of Equipment ... July, p. 113
Directory of Packaging ... July, p. 349

COOLING

Chocolate Moulding: Chocolate Cooling and Demoulding
Dave Cruickshank ... June, p. 79
Directory of Equipment ... July, p. 113
Directory of Packaging ... July, p. 349

CREAMS AND FONDANTS

Directory of Ingredients ... July, p. 45
Directory of Equipment ... July, p. 113
Directory of Packaging ... July, p. 349

EDUCATION

Calendar of Events ... January–December
Seminars, Courses and Workshops ... January–December
RCI Chocolate Boot Camp ... May, p. 39
Dietary Guidelines for Confectioners
David R. Joy ... May, p. 75
RCI Pittsburgh Regional ... June, p. 17
Philadelphia Candy Show Seminars ... August, p. 15
RCI Convention Wrap-up – Wings over Wisconsin ... August, p. 17
Polyol Usage in Confectionery
Peter Jamieson ... August, p. 47
Predicting Sucrose Crystallization in Confections
Patricia A. Lenz (Ryan) & Richard W. Hartel, PhD . August, p. 55
Microscopy in QA and Product Development
Kathy Groves ... August, p. 65
ProSweets Supporting Programs ... November, p. 18
Bioterrorism Act – Establishing and Maintaining Records
Bill Dyer and Ernie Redfern ... November, p. 53

ENGINEERING

Patents and Trademarks ... January–December
Interpack 2005 Preview ... February, p. 41
Interpack 2005 ... April, p. 63
Equipment and Technology in the Hard Candy Industry
Jack Collins ... May, p. 68
Lean Manufacturing
Robert Woelfling ... June, p. 33
Directory of Equipment ... July, p. 113
Directory of Packaging ... July, p. 349
Interpack Review ... August, p. 25
Automated Panning Technology
Francois Adele ... November, p. 31
Intellectual Property Protection
Marguerite Yang and Frank Yang ... December, p. 97

ENVIRONMENTAL ISSUES

Lean Manufacturing
Robert Woelfling ... June, p. 33

EQUIPMENT

Ingredients, Equipment & Supplies ... January–December
Newsmakers ... January–December
Patents and Trademarks ... January–December
Interpack 2005 Preview ... February, p. 41
Interpack 2005 ... April, p. 63
Chocolate Moulding: Common Production Problems
Eric Schmoyer ... May, p. 51
Equipment and Technology in the Hard Candy Industry
Jack Collins ... May, p. 68

EQUIPMENT (continued)

Lean Manufacturing
Robert Woelfling ..... June, p. 33
Chocolate Moulding: Introduction to Moulding
Michael Ferraro ..... June, p. 67
Chocolate Moulding: Soup to Nuts
Graham Nice ..... June, p. 71
Chocolate Moulding: Chocolate Cooling and Demoulding
Dave Cruickshank ..... June, p. 79
Chocolate Moulding: Designing and Developing Chocolate Moulds
Paul M. Harbecke, PhD ..... June, p. 85
Directory of Equipment ..... July, p. 113
Directory of Packaging ..... July, p. 349
Interpack Review ..... August, p. 25
Microscopy in QA and Product Development
Kathy Groves ..... August, p. 65
Speeding the Patent Process
Joseph Berghammer ..... August, p. 83
Chocolate Moulding: Selection of Coating for Moulding Applications
Marlene Stauffer ..... September, p. 95
Automated Panning Technology
Francois Adele ..... November, p. 31
Intellectual Property Protection
Marguerite Yang and Frank Yang ..... December, p. 97

EUROPE

European Grind Statistics ..... September, p. 79

FATS AND OILS

Fat Bloom on Lauric Coatings: Composition
Geoff Talbot, Kevin W. Smith & Fred W. Cain .. January, p. 65
Fat Bloom on Lauric Coatings: Structure and Control
Geoff Talbot, Kevin W. Smith & Fred W. Cain .. January, p. 69
The Trans Fat Regulation–Implications and Solutions
Jeffrey P. Fine ..... May, p. 59

FLAVORS

Origin Cocoa: Vive la Différence
Gary W. Guittard ..... September, p. 81
Encapsulation Technology
Anton Angelich ..... October, p. 51

GUMS AND JELLIES

Japanese Confectionery Report ..... March, p. 23
Global Confectionery Market ..... March, p. 27
Trends and New Products in Markets Worldwide
David M. Schengrund ..... April, p. 37
Spanish Confectionery and Biscuit Market ..... May, p. 29
Directory of Ingredients ..... July, p. 45
Directory of Equipment ..... July, p. 113
Directory of Packaging ..... July, p. 349
New Confectionery–North American Market Review
David M. Schengrund ..... September, p. 61
German Confections 2004 ..... October, p. 23
Sweet Brazil Review ..... October, p. 31
New Product Review–Sugar Confectionery (Including Sugarfree) ..... December, p. 61
Stabilizers for Gelled Confections
Erin Chavez Surratt ..... December, p. 105

HARD CANDY

World Confectionery Market ..... January, p. 21
United Kingdom Confectionery ..... January, p. 31
U.K. Sweet Goods Report ..... February, p. 21
Japanese Confectionery Report ..... March, p. 23
Global Confectionery Market ..... March, p. 27
Trends and New Products in Markets Worldwide
David M. Schengrund ..... April, p. 37
Spanish Confectionery and Biscuit Market ..... May, p. 29
Directory of Ingredients ..... July, p. 45
Directory of Equipment ..... July, p. 113
Directory of Packaging ..... July, p. 349
New Confectionery–North American Market Review
David M. Schengrund ..... September, p. 61
German Confections 2004 ..... October, p. 23
Sweet Brazil Review ..... October, p. 31
New Product Review–Sugar Confectionery (Including Sugarfree) ..... December, p. 61

IMPORTING/EXPORTING

World Confectionery Market ..... January, p. 21
United Kingdom Confectionery ..... January, p. 31
U.S. Confectionery Sales: Year Ending October 3, 2004 ..... January, p. 41
U.K. Sweet Goods Report ..... February, p. 21
Japanese Confectionery Report ..... March, p. 23
Global Confectionery Market ..... March, p. 27
U.S. Confectionery Sales: Year Ending December 26, 2004 ..... April, p. 23
Spanish Confectionery and Biscuit Market ..... May, p. 29
U.S. Regulatory Update 2005
Alison Bodor ..... June, p. 49
U.S. Confectionery Sales: Year Ending April 17, 2005 ..... July, p. 16
Confectionery Consumption in the U.S. .. September, p. 45
U.S. Confectionery Sales: Year Ending July 10, 2005 ..... September, p. 49
European Grind Statistics ..... September, p. 79
Bioterrorism Act–Establishing and Maintaining Records
Bill Dyer and Ernie Redfern ..... November, p. 53

Index of Articles 2005 – by Subject

INGREDIENTS

Ingredients, Equipment and Supplies ... January–December
Newsmakers ... January–December
Patents and Trademarks ... January–December
Fat Bloom on Lauric Coatings: Composition
Geoff Talbot, Kevin W. Smith & Fred W. Cain .. January, p. 65
Fat Bloom on Lauric Coatings: Structure and Control
Geoff Talbot, Kevin W. Smith & Fred W. Cain .. January, p. 69
Licensing Brands
Bill Jachthuber ... February, p. 93
The Trans Fat Regulation–Implications and Solutions
Jeffrey P. Fine ... May, p. 59
Directory of Ingredients ... July, p. 45
Polyol Usage in Confectionery
Peter Jamieson ... August, p. 47
Predicting Sucrose Crystallization in Confections
Patricia A. Lenz (Ryan) & Richard W. Hartel, PhD . August, p. 55
Microscopy in QA and Product Development
Kathy Groves ... August, p. 65
European Grind Statistics ... September, p. 79
Origin Cocoa: Vive la Différence
Gary W. Guittard ... September, p. 81
Latin America Cocoa Outlook
Robert Peck ... September, p. 89
Formulating Confectionery with Xylitol
Ian Fairs ... October, p. 39
Potential Health Benefits of Cocoa Flavanols
Catherine Kwik-Uribe, PhD ... October, p. 43
Encapsulation Technology
Anton Angelich ... October, p. 51
Updated Cocoa Market Report 2005 ..... November, p. 14
Water Activity for Predicting Quality and Shelf Life
Anthony Fontana ... November, p. 45
Intellectual Property Protection
Marguerite Yang and Frank Yang ... December, p. 97
Stabilizers for Gelled Confections
Erin Chavez Surratt ... December, p. 105

INTERNATIONAL

World Confectionery Market ... January, p. 21
United Kingdom Confectionery ... January, p. 31
U.K. Sweet Goods Report ... February, p. 21
Interpack 2005 Preview ... February, p. 41
Japanese Confectionery Report ... March, p. 23
Global Confectionery Market ... March, p. 27
Sweet Dreams at ISM ... March, p. 55
Trends and New Products in Markets Worldwide
David M. Schengrund ... April, p. 37
Interpack 2005 ... April, p. 63
Spanish Confectionery and Biscuit Market ..... May, p. 29
Interpack Review ... August, p. 25
Demand Forecasting in the Japanese Confectionery Market
Hiroyuki Shigemitsu ... September, p. 33
New Confectionery–North American Market Review
David M. Schengrund ... September, p. 61
Top 30 Grocery Retailers in Asia and Oceania, 2004 ... October, p. 14
German Confections 2004 ... October, p. 23
Sweet Brazil Review ... October, p. 31
Updated Cocoa Market Report 2005 ..... November, p. 14
Africa and Middle East Retail Grocery Growth . December, p. 13

JAPAN

Japanese Confectionery Report ... March, p. 23
Demand Forecasting in the Japanese Confectionery Market
Hiroyuki Shigemitsu ... September, p. 33

LABELING

Licensing Brands
Bill Jachthuber ... February, p. 93
The Trans Fat Regulation–Implications and Solutions
Jeffrey P. Fine ... May, p. 59
Dietary Guidelines for Confectioners
David R. Joy ... May, p. 75
U.S. Regulatory Update 2005
Alison Bodor ... June, p. 49
Functional Confectionery: To Do or Not to Do
Jeffrey Grant ... June, p. 61
Origin Cocoa: Vive la Différence
Gary W. Guittard ... September, p. 81
U.S. Labeling Changes
Alison Bodor ... November, p. 41
Intellectual Property Protection
Marguerite Yang and Frank Yang ... December, p. 97

MANAGEMENT

World Confectionery Market ... January, p. 21
United Kingdom Confectionery ... January, p. 31
U.K. Sweet Goods Report ... February, p. 21
Licensing Brands
Bill Jachthuber ... February, p. 93
Trends and New Products in Markets Worldwide
David M. Schengrund ... April, p. 37
RCI Chocolate Boot Camp ... May, p. 39
Dietary Guidelines for Confectioners
David R. Joy ... May, p. 75
RCI Pittsburgh Regional ... June, p. 17
Lean Manufacturing
Robert Woelfling ... June, p. 33
U.S. Regulatory Update 2005
Alison Bodor ... June, p. 49
RCI Convention Wrap-up – Wings over Wisconsin ... August, p. 17

THE MANUFACTURING CONFECTIONER

THE GLOBAL LEADER IN CONFECTIONERY INFORMATION

I want to receive The MC every month!

1 year (12 issues): **USA** ❒ **$60** • **Canada** ❒ **US$65** (surface) • **All other countries** ❒ **US$105** (airmail)
2 years (24 issues): **USA** ❒ **$115** • **Canada** ❒ **US$125** (surface) • **All other countries** ❒ **US$205** (airmail)

Name: _____ Title: _____

Company: _____

Address: _____

_____

_____

Payment Methods

❒ **Credit Card** ❒ MasterCard ❒ VISA ❒ American Express
❒ **Check** Drawn in US dollars on a US bank. Otherwise, include an additional US$45 for bank fees.
❒ **Bank Transfer** Add additional US$25 for bank fees. Bank of America, Rock Road Office, 252 Rock Road, Glen Rock, NJ 07452 USA, Account No.: 410 00 00135, Routing No. (ABA): 026009593, Swift: BOFAUS3N

Card holder's name: _____ **Telephone:** _____

Card #: _____ **Expires:** _____

Signature: _____

Please Indicate Principal Lines of Business

❒ Wholesale confectionery manufacturer
❒ Retail confectionery manufacturer
❒ Wholesaler, retailer, jobber, distributor, importer
❒ Raw material or equipment manufacturer or supplier
❒ Other (please specify): _____

MC Publishing Co., Inc., 711 W. Water St., PO Box 266, Princeton, WI 54968-0266 USA
Telephone: +1 (920) 295 6969 • Fax: +1 (920) 295 6843 • E-mail: MCinfo@gomc.com • Web: www.gomc.com

PLACE STAMP HERE

MC

The Manufacturing Confectioner Publishing Co.
PO Box 266
Princeton, WI 54968-0266 USA

PLACE
STAMP
HERE

The Manufacturing Confectioner Publishing Co.
PO Box 266
Princeton, WI 54968-0266 USA

I want to receive The MC every month!

1 year (12 issues): **USA** ❒ **$60** • **Canada** ❒ **US$65** (surface) • **All other countries** ❒ **US$105** (airmail)
2 years (24 issues): **USA** ❒ **$115** • **Canada** ❒ **US$125** (surface) • **All other countries** ❒ **US$205** (airmail)

Name: _____ Title: _____

Company: _____

Address: _____

_____

_____

Payment Methods

❒ **Credit Card** ❒ MasterCard ❒ VISA ❒ American Express
❒ **Check** Drawn in US dollars on a US bank. Otherwise, include an additional US$45 for bank fees.
❒ **Bank Transfer** Add additional US$25 for bank fees. Bank of America, Rock Road Office, 252 Rock Road, Glen Rock, NJ 07452 USA, Account No.: 410 00 00135, Routing No. (ABA): 026009593, Swift: BOFAUS3N

Card holder's name: _____ **Telephone:** _____

Card #: _____ **Expires:** _____

Signature: _____

Please Indicate Principal Lines of Business

❒ Wholesale confectionery manufacturer
❒ Retail confectionery manufacturer
❒ Wholesaler, retailer, jobber, distributor, importer
❒ Raw material or equipment manufacturer or supplier
❒ Other (please specify): _____

MC Publishing Co., Inc., 711 W. Water St., PO Box 266, Princeton, WI 54968-0266 USA
Telephone: +1 (920) 295 6969 • Fax: +1 (920) 295 6843 • E-mail: MCinfo@gomc.com • Web: www.gomc.co

MANAGEMENT (continued)

Microscopy in QA and Product Development
Kathy Groves ..... August, p. 65
Speeding the Patent Process
Joseph Berghammer ..... August, p. 83
See's at 85–Still Quality without Compromise ..... September, p. 23
Demand Forecasting in the Japanese Confectionery Market
Hiroyuki Shigemitsu ..... September, p. 33
U.S. Convenience Store Industry ..... September, p. 41
New Confectionery–North American Market Review
David M. Schengrund ..... September, p. 61
Origin Cocoa: Vive la Différence
Gary W. Guittard ..... September, p. 81
Latin America Cocoa Outlook
Robert Peck ..... September, p. 89
Top 30 Grocery Retailers in Asia and Oceania, 2004 ..... October, p. 14
German Confections 2004 ..... October, p. 23
Sweet Brazil Review ..... October, p. 31
Confectionery on the Internet ..... October, p. 57
Updated Cocoa Market Report 2005 ..... November, p. 14
RCI Fall Meeting ..... November, p. 23
U.S. Labeling Changes
Alison Bodor ..... November, p. 41
Bioterrorism Act–Establishing and Maintaining Records
Bill Dyer and Ernie Redfern ..... November, p. 53
RCI Profile: Old Kentucky Candies ..... December, p. 27
Intellectual Property Protection
Marguerite Yang and Frank Yang ..... December, p. 97
Africa and Middle East Retail Grocery Growth . December, p. 13

MARKETING AND PROMOTION

Freestanding Inserts ..... January–December
New Products and Promotions ..... January–December
U.S. Confectionery Sales: Year Ending October 3, 2004 ..... January, p. 41
U.S. Confectionery Sales: Year Ending December 26, 2004 ..... April, p. 23
Trends and New Products in Markets Worldwide
David M. Schengrund ..... April, p. 37
The Trans Fat Regulation–Implications and Solutions
Jeffrey P. Fine ..... May, p. 59
Dietary Guidelines for Confectioners
David R. Joy ..... May, p. 75
RCI Pittsburgh Regional ..... June, p. 17
Functional Confectionery: To Do or Not to Do
Jeffrey Grant ..... June, p. 61
U.S. Confectionery Sales: Year Ending April 17, 2005 ..... July, p. 16
RCI Convention Wrap-up – Wings over Wisconsin ..... August, p. 17
Polyol Usage in Confectionery
Peter Jamieson ..... August, p. 47
Speeding the Patent Process
Joseph Berghammer ..... August, p. 83
See's at 85–Still Quality without Compromise ..... September, p. 23
Demand Forecasting in the Japanese Confectionery Market
Hiroyuki Shigemitsu ..... September, p. 33
U.S. Convenience Store Industry ..... September, p. 41
Confectionery Consumption in the U.S. .. September, p. 45
U.S. Confectionery Sales: Year Ending July 10, 2005 ..... September, p. 49
European Grind Statistics ..... September, p. 79
Origin Cocoa: Vive la Différence
Gary W. Guittard ..... September, p. 81
Latin America Cocoa Outlook
Robert Peck ..... September, p. 89
Confectionery on the Internet ..... October, p. 57
RCI Fall Meeting ..... November, p. 23
New Product Review–Chocolate ..... December, p. 37
New Product Review–Sugar Confectionery (Including Sugarfree) ..... December, p. 61
New Product Review–Gum ..... December, p. 79
New Product Review–Candy/Toy ..... December, p. 83
New Product Review–Sweet Baked Goods . December, p. 85
New Product Review–Other ..... December, p. 91
RCI Profile: Old Kentucky Candies ..... December, p. 27
Africa and Middle East Retail Grocery Growth . December, p. 13

MOULDING, CHOCOLATE

Chocolate Moulding: Common Production Problems
Eric Schmoyer ..... May, p. 51
Chocolate Moulding: Introduction to Moulding
Michael Ferraro ..... June, p. 67
Chocolate Moulding: Soup to Nuts
Graham Nice ..... June, p. 71
Chocolate Moulding: Chocolate Cooling and Demoulding
Dave Cruickshank ..... June, p. 79
Chocolate Moulding: Designing and Developing Chocolate Moulds
Paul M. Harbecke, PhD ..... June, p. 85
Chocolate Moulding: Selection of Coating for Moulding Applications
Marlene Stauffer ..... September, p. 95

NUTRITION AND HEALTH

Dietary Guidelines for Confectioners
David R. Joy ..... May, p. 75
Functional Confectionery: To Do or Not to Do
Jeffrey Grant ..... June, p. 61
Polyol Usage in Confectionery
Peter Jamieson ..... August, p. 47

NUTRITION AND HEALTH (continued)

Formulating Confectionery with Xylitol
Ian Fairs ..... October, p. 39

Potential Health Benefits of Cocoa Flavanols
Catherine Kwik-Uribe, PhD ..... October, p. 43

PACKAGING AND WRAPPING

Ingredients, Equipment and Supplies ... January–December
New Products and Promotions ..... January–December
Newsmakers ..... January–December
Interpack 2005 Preview ..... February, p. 41
Licensing Brands
Bill Jachthuber ..... February, p. 93
Sweet Dreams at ISM ..... March, p. 55
Interpack 2005 ..... April, p. 63
Equipment and Technology in the Hard Candy Industry
Jack Collins ..... May, p. 68
Directory of Equipment ..... July, p. 113
Directory of Packaging ..... July, p. 349
Interpack Review ..... August, p. 25
Intellectual Property Protection
Marguerite Yang and Frank Yang ..... December, p. 97

PANNING

Directory of Equipment ..... July, p. 113
Directory of Packaging ..... July, p. 349
Automated Panning Technology
Francois Adele ..... November, p. 31

PROCESSING, PRODUCTION AND TECHNOLOGY

New Products and Promotions ..... January–December
Patents and Trademarks ..... January–December
Fat Bloom on Lauric Coatings: Composition
Geoff Talbot, Kevin W. Smith & Fred W. Cain .. January, p. 65
Fat Bloom on Lauric Coatings: Structure and Control
Geoff Talbot, Kevin W. Smith & Fred W. Cain .. January, p. 69
Interpack 2005 Preview ..... February, p. 41
Interpack 2005 ..... April, p. 63
Chocolate Moulding: Common Production Problems
Eric Schmoyer ..... May, p. 51
The Trans Fat Regulation–Implications and Solutions
Jeffrey P. Fine ..... May, p. 59
Equipment and Technology in the Hard Candy Industry
Jack Collins ..... May, p. 68
Lean Manufacturing
Robert Woelfling ..... June, p. 33
Chocolate Moulding: Introduction to Moulding
Michael Ferraro ..... June, p. 67
Chocolate Moulding: Soup to Nuts
Graham Nice ..... June, p. 71
Chocolate Moulding: Chocolate Cooling and Demoulding
Dave Cruickshank ..... June, p. 79
Chocolate Moulding: Designing and Developing Chocolate Moulds
Paul M. Harbecke, PhD ..... June, p. 85
Directory of Equipment ..... July, p. 113
Directory of Packaging ..... July, p. 349
Interpack Review ..... August, p. 25
Microscopy in QA and Product Development
Kathy Groves ..... August, p. 65
Speeding the Patent Process
Joseph Berghammer ..... August, p. 83
Demand Forecasting in the Japanese Confectionery Market
Hiroyuki Shigemitsu ..... September, p. 33
Origin Cocoa: Vive la Différence
Gary W. Guittard ..... September, p. 81
Latin America Cocoa Outlook
Robert Peck ..... September, p. 89
Chocolate Moulding: Selection of Coating for Moulding Applications
Marlene Stauffer ..... September, p. 95
Encapsulation Technology
Anton Angelich ..... October, p. 51
Automated Panning Technology
Francois Adele ..... November, p. 31
New Product Review–Chocolate ..... December, p. 37
New Product Review–Sugar Confectionery (Including Sugarfree) ..... December, p. 61
New Product Review–Gum ..... December, p. 79
New Product Review–Candy/Toy ..... December, p. 83
New Product Review–Sweet Baked Goods . December, p. 85
New Product Review–Other ..... December, p. 91
Intellectual Property Protection
Marguerite Yang and Frank Yang ..... December, p. 97
Stabilizers for Gelled Confections
Erin Chavez Surratt ..... December, p. 105

PRODUCT DEVELOPMENT

New Products and Promotions ..... January–December
Patents and Trademarks ..... January–December
Licensing Brands
Bill Jachthuber ..... February, p. 93
Sweet Dreams at ISM ..... March, p. 55
RCI Chocolate Boot Camp ..... May, p. 39
Functional Confectionery: To Do or Not to Do
Jeffrey Grant ..... June, p. 61
Directory of Ingredients ..... July, p. 45
Directory of Equipment ..... July, p. 113
Directory of Packaging ..... July, p. 349
Polyol Usage in Confectionery
Peter Jamieson ..... August, p. 47
Predicting Sucrose Crystallization in Confections
Patricia A. Lenz (Ryan) & Richard W. Hartel, PhD . August, p. 55

PRODUCT DEVELOPMENT (continued)

Microscopy in QA and Product Development
Kathy Groves ..... August, p. 65

Origin Cocoa: Vive la Différence
Gary W. Guittard ..... September, p. 81

Latin America Cocoa Outlook
Robert Peck ..... September, p. 89

Formulating Confectionery with Xylitol
Ian Fairs ..... October, p. 39

Encapsulation Technology
Anton Angelich ..... October, p. 51

Stabilizers for Gelled Confections
Erin Chavez Surratt ..... December, p. 105

QUALITY ASSURANCE AND QUALITY CONTROL

Fat Bloom on Lauric Coatings: Composition
Geoff Talbot, Kevin W. Smith & Fred W. Cain .. January, p. 65

Fat Bloom on Lauric Coatings: Structure and Control
Geoff Talbot, Kevin W. Smith & Fred W. Cain .. January, p. 69

Chocolate Moulding: Common Production Problems
Eric Schmoyer ..... May, p. 51

U.S. Regulatory Update 2005
Alison Bodor ..... June, p. 49

Chocolate Moulding: Introduction to Moulding
Michael Ferraro ..... June, p. 67

Chocolate Moulding: Soup to Nuts
Graham Nice ..... June, p. 71

Chocolate Moulding: Chocolate Cooling and Demoulding
Dave Cruickshank ..... June, p. 79

Chocolate Moulding: Designing and Developing Chocolate Moulds
Paul M. Harbecke, PhD ..... June, p. 85

Predicting Sucrose Crystallization in Confections
Patricia A. Lenz (Ryan) & Richard W. Hartel, PhD . August, p. 55

Microscopy in QA and Product Development
Kathy Groves ..... August, p. 65

Origin Cocoa: Vive la Différence
Gary W. Guittard ..... September, p. 81

Latin America Cocoa Outlook
Robert Peck ..... September, p. 89

Chocolate Moulding: Selection of Coating for Moulding Applications
Marlene Stauffer ..... September, p. 95

Water Activity for Predicting Quality and Shelf Life
Anthony Fontana ..... November, p. 45

Bioterrorism Act–Establishing and Maintaining Records
Bill Dyer and Ernie Redfern ..... November, p. 53

REGULATIONS AND LEGISLATION

The Trans Fat Regulation–Implications and Solutions
Jeffrey P. Fine ..... May, p. 59

Dietary Guidelines for Confectioners
David R. Joy ..... May, p. 75

U.S. Regulatory Update 2005
Alison Bodor ..... June, p. 49

U.S. Labeling Changes
Alison Bodor ..... November, p. 41

Bioterrorism Act–Establishing and Maintaining Records
Bill Dyer and Ernie Redfern ..... November, p. 53

Intellectual Property Protection
Marguerite Yang and Frank Yang ..... December, p. 97

RESEARCH

Fat Bloom on Lauric Coatings: Composition
Geoff Talbot, Kevin W. Smith & Fred W. Cain .. January, p. 65

Fat Bloom on Lauric Coatings: Structure and Control
Geoff Talbot, Kevin W. Smith & Fred W. Cain .. January, p. 69

The Trans Fat Regulation–Implications and Solutions
Jeffrey P. Fine ..... May, p. 59

PMCA Research Report
Adrian Timms ..... August, p. 45

Predicting Sucrose Crystallization in Confections
Patricia A. Lenz (Ryan) & Richard W. Hartel, PhD . August, p. 55

Origin Cocoa: Vive la Différence
Gary W. Guittard ..... September, p. 81

Latin America Cocoa Outlook
Robert Peck ..... September, p. 89

RETAILING

Freestanding Inserts ..... January–December

New Products and Promotions ..... January–December

World Confectionery Market ..... January, p. 21

United Kingdom Confectionery ..... January, p. 31

U.S. Confectionery Sales: Year Ending October 3, 2004 ..... January, p. 41

U.K. Sweet Goods Report ..... February, p. 21

Licensing Brands
Bill Jachthuber ..... February, p. 93

U.S. Confectionery Sales: Year Ending December 26, 2004 ..... April, p. 23

Trends and New Products in Markets Worldwide
David M. Schengrund ..... April, p. 37

RCI Chocolate Boot Camp ..... May, p. 39

RCI Pittsburgh Regional ..... June, p. 17

Functional Confectionery: To Do or Not to Do
Jeffrey Grant ..... June, p. 61

U.S. Confectionery Sales: Year Ending April 17, 2005 ..... July, p. 16

RCI Convention Wrap-up – Wings over Wisconsin ..... August, p. 17

See's at 85–Still Quality without Compromise ..... September, p. 23

Demand Forecasting in the Japanese Confectionery Market
Hiroyuki Shigemitsu ..... September, p. 33

U.S. Convenience Store Industry ..... September, p. 41

Confectionery Consumption in the U.S. .. September, p. 45

RETAILING (continued)

U.S. Confectionery Sales: Year Ending July 10, 2005 ..... September, p. 49
New Confectionery–North American Market Review
David M. Schengrund ..... September, p. 61
European Grind Statistics ..... September, p. 79
Top 30 Grocery Retailers in Asia and Oceania, 2004 ..... October, p. 14
German Confections 2004 ..... October, p. 23
Sweet Brazil Review ..... October, p. 31
Confectionery on the Internet ..... October, p. 57
RCI Fall Meeting ..... November, p. 23
RCI Profile: Old Kentucky Candies ..... December, p. 27
Africa and Middle East Retail Grocery Growth . December, p. 13

SENSORY

Encapsulation Technology
Anton Angelich ..... October, p. 51
Water Activity for Predicting Quality and Shelf Life
Anthony Fontana ..... November, p. 45
Stabilizers for Gelled Confections
Erin Chavez Surratt ..... December, p. 105

SPAIN

Spanish Confectionery and Biscuit Market ..... May, p. 29

STARCH

Stabilizers for Gelled Confections
Erin Chavez Surratt ..... December, p. 105

STARCH MOULDED CANDIES

Directory of Ingredients ..... July, p. 45
Directory of Equipment ..... July, p. 113
Directory of Packaging ..... July, p. 349
Stabilizers for Gelled Confections
Erin Chavez Surratt ..... December, p. 105

STATISTICS

World Confectionery Market ..... January, p. 21
United Kingdom Confectionery ..... January, p. 31
U.S. Confectionery Sales: Year Ending October 3, 2004 ..... January, p. 41
U.K. Sweet Goods Report ..... February, p. 21
Japanese Confectionery Report ..... March, p. 23
Global Confectionery Market ..... March, p. 27
U.S. Confectionery Sales: Year Ending December 26, 2004 ..... April, p. 23
Spanish Confectionery and Biscuit Market ..... May, p. 29
U.S. Confectionery Sales: Year Ending April 17, 2005 ..... July, p. 16
U.S. Convenience Store Industry ..... September, p. 41
Confectionery Consumption in the U.S. .. September, p. 45
U.S. Confectionery Sales: Year Ending July 10, 2005 ..... September, p. 49
European Grind Statistics ..... September, p. 79
Top 30 Grocery Retailers in Asia and Oceania, 2004 ..... October, p. 14

STORAGE AND SHELF LIFE

Water Activity for Predicting Quality and Shelf Life
Anthony Fontana ..... November, p. 45

SWEETENERS

Polyol Usage in Confectionery
Peter Jamieson ..... August, p. 47
Predicting Sucrose Crystallization in Confections
Patricia A. Lenz (Ryan) & Richard W. Hartel, PhD . August, p. 55
Formulating Confectionery with Xylitol
Ian Fairs ..... October, p. 39

TABLETED CONFECTIONS

Directory of Ingredients ..... July, p. 45
Directory of Equipment ..... July, p. 113
Directory of Packaging ..... July, p. 349

UNITED KINGDOM

United Kingdom Confectionery ..... January, p. 31
U.K. Sweet Goods Report ..... February, p. 21

UNITED STATES

U.S. Confectionery Sales: Year Ending October 3, 2004 ..... January, p. 41
U.S. Confectionery Sales: Year Ending December 26, 2004 ..... April, p. 23
U.S. Regulatory Update 2005
Alison Bodor ..... June, p. 49
U.S. Confectionery Sales: Year Ending April 17, 2005 ..... July, p. 16
U.S. Convenience Store Industry ..... September, p. 41
Confectionery Consumption in the U.S. .. September, p. 45
U.S. Confectionery Sales: Year Ending July 10, 2005 ..... September, p. 49
U.S. Labeling Changes
Alison Bodor ..... November, p. 41

Looking for ingredients? Search online!

goMC.com

2005 Index of Articles

By Author

The following is an index of authors and their articles that appeared in Volume 85 of the *Manufacturing Confectioner* January–December 2005.

A

Adele, Francois
Automated Panning Technology ..... November, p. 31

Angelich, Anton
Encapsulation Technology ..... October, p. 51

B

Berghammer, Joseph
Speeding the Patent Process ..... August, p. 83

Bodor, Alison
U.S. Regulatory Update 2005 ..... June, p. 49
U.S. Labeling Changes ..... November, p. 41

C

Cain, Fred W.; Geoff Talbot; Kevin W. Smith
Fat Bloom on Lauric Coatings: Composition ... January, p. 65
Fat Bloom on Lauric Coatings: Structure and Control ..... January, p. 69

Collins, Jack
Equipment and Technology in the Hard Candy Industry ..... May, p. 68

Cruickshank, Dave
Chocolate Moulding: Chocolate Cooling and Demoulding ..... June, p. 79

D

Dyer, Bill; Ernie Redfern
Bioterrorism Act-Establishing and Maintaining Records ..... November, p. 53

F

Fairs, Ian
Formulating Confectionery with Xylitol ..... October, p. 39

Ferraro, Michael
Chocolate Moulding: Introduction to Moulding ... June, p. 67

Fine, Jeffrey P.
The Trans Fat Regulation-Implications and Solutions ..... May, p. 59

Fontana, Anthony
Water Activity for Predicting Quality and Shelf Life ..... November, p. 45

G

Grant, Jeffrey
Functional Confectionery: To Do or Not to Do ... June, p. 61

Groves, Kathy
Microscopy in QA and Product Development .. August, p. 65

Guittard, Gary W.
Origin Cocoa: Vive la Différence ..... September, p. 81

H

Harbecke, Paul M., PhD
Chocolate Moulding: Designing and Developing Chocolate Moulds ..... June, p. 85

Hartel, Richard W., PhD; Patricia A. Lenz (Ryan)
Predicting Sucrose Crystallization in Confections August, p. 55

J

Jachthuber, Bill
Licensing Brands ..... February, p. 93

Jamieson, Peter
Polyol Usage in Confectionery ..... August, p. 47

Joy, David R.
Dietary Guidelines for Confectioners ..... May, p. 75

K

Kwik-Uribe, Catherine, PhD
Potential Health Benefits of Cocoa Flavanols . October, p. 43

Candy and Chocolate Books

Cacao Beans
by Silvio Crespo $40.00

Candy: The Sweet History
by Beth Kimmerle $40.00

Chocolate, Cocoa and Confectionery
by Bernard W. Minifie $210.00

Chocolate & Cocoa: Health and Nutrition
edited by I. Knight $140.00

Chocolate Fantasy
by Franz Ziegler $90.00

Chocolate Production and Use
by L. Russell Cook, revised by Dr. Eppo Meursing $75.00

Chocolate: The Sweet History
by Beth Kimmerle $40.00

Choice Confections
by Walter Richmond $75.00

Directory of Ingredients, Equipment and Packaging $50.00

Hard Candy Production $25.00

Industrial Chocolate Manufacture and Use
by S. Beckett $215.00

International Cocoa Trade
(second edition) by Robin Dand $160.00

The New Taste of Chocolate
by Maricel E. Presilla $40.00

Shelf-Life Evaluation of Foods
by Dominic Man & Adrian Jones $215.00

Sugar Confectionery and Chocolate Manufacture
by R. Lees and E.B. Jackson $175.00

Sugar Confectionery Manufacture
(second edition) edited by E.B. Jackson $234.00

Sugar Confectionery Recipes and Methods
by E.B. Jackson $175.00

The True History of Chocolate
by Sophie & Michael Coe $35.00

2005 Candy Buyers' Directory $75.00

The Manufacturing Confectioner
THE BUSINESS MAGAZINE OF THE SWEET GOODS INDUSTRY

U.S.: ..... $60.00 /year
Canada (surface mail): ... US$65.00 /year
Other countries (airmail): ... US$105.00 /year
Reprint of individual articles: .... US$25.00 each
Back issues: .... US$35.00 each

Payment must accompany order.

Postage charges: U.S.: add $5.00 per item
Canada & Mexico: add US$8.00 per item
All other countries: add US$10.00 per item for surface mail
or US$20.00 per item for airmail

The Manufacturing Confectioner
175 Rock Road, Glen Rock, New Jersey 07452 USA
Phone: +1 (201) 652 2655 Fax: +1 (201) 652 3419
Web: www.gomc.com • Email: MCinfo@gomc.com

Index of Articles – by Author

L

Lenz (Ryan), Patricia A.; Richard W. Hartel, PhD
Predicting Sucrose Crystallization in Confections . August, p. 55

N

Nice, Graham
Chocolate Moulding: Soup to Nuts ..... June, p. 71

P

Peck, Robert
Latin America Cocoa Outlook ..... September, p. 89

R

Redfern, Ernie; Bill Dyer
Bioterrorism Act-Establishing and Maintaining Records ..... November, p. 53

S

Schengrund, David M.
Trends and New Products in Markets Worldwide . April, p. 37
New Confectionery-North American Market Review ..... September, p. 61

Schmoyer, Eric
Chocolate Moulding: Common Production Problems ..... May, p. 51

Shigemitsu, Hiroyuki
Demand Forecasting in the Japanese Confectionery Market . September, p. 33

Smith, Kevin W.; Geoff Talbot; Fred W. Cain
Fat Bloom on Lauric Coatings: Composition ... January, p. 65
Fat Bloom on Lauric Coatings: Structure and Control ..... January, p. 69

Stauffer, Marlene
Chocolate Moulding: Selection of Coating for Moulding Applications ..... September, p. 95

Surratt, Erin Chavez
Stabilizers for Gelled Confections ..... December, p. 105

T

Talbot, Geoff; Kevin W. Smith; Fred W. Cain
Fat Bloom on Lauric Coatings: Composition ... January, p. 65
Fat Bloom on Lauric Coatings: Structure and Control ..... January, p. 69

Timms, Adrian
PMCA Research Report ..... August, p. 45

W

Woelfling, Robert
Lean Manufacturing ..... June, p. 33

Y

Yang, Marguerite; Frank Yang
Intellectual Property Protection ..... December, p. 97

THE MANUFACTURING CONFECTIONER
SINCE 1921, THE BUSINESS MAGAZINE OF THE SWEET GOODS INDUSTRY

Subscriptions, Back Issues and Reprints

–The *MC* is the monthly magazine that brings the sweet goods industry to you, keeping you informed—whether it is new ingredients, techniques, production equipment, products, packaging, government regulations or promotional concepts.

–The *Manufacturing Confectioner* covers the candy, chocolate, cough drop, chewing gum and sweet baked goods industry worldwide.

Subscriptions	Within USA: 1 year (12 issues) $60	2 Year (24 issues) $115
	Canada: 1 year (surface) US$65	2 Year (surface) $125
	Other Countries: 1 year (airmail) US$105	2 Year (airmail) $205
Back Issues	Within USA: July Directory $25	All other months $35/each
	Outside USA: July Directory US$35	All other months US$45/each
Reprints	**Now available for immediate download to your computer at www.gomc.com**	
	By mail or fax: Each article US$25	
	By download: Each article US$15	

Payable in US funds on a US bank, otherwise an additional $45 is required for bank charges. When making bank transfers, please fax this form to help identify your payment. For bank transfers, add $25.00 and remit to: Bank of America, 252 Rock Road, Glen Rock, NJ 07452 USA. Acct. No.: 410 0000 135, Routing Number (ABA): 026009593, Swift: BOFAUS3N.

☐ Check (US dollars on a US bank) ☐ Money order ☐ VISA ☐ MasterCard ☐ American Express ☐ Bank Transfer

Name:_____ Title:_____

Company:_____

Address:_____

City/State/Zip:_____

Country:_____

Phone:_____ Fax:_____

Card Holder's Name: _____ **Signature:** _____

Card #: _____ **Expires:** _____

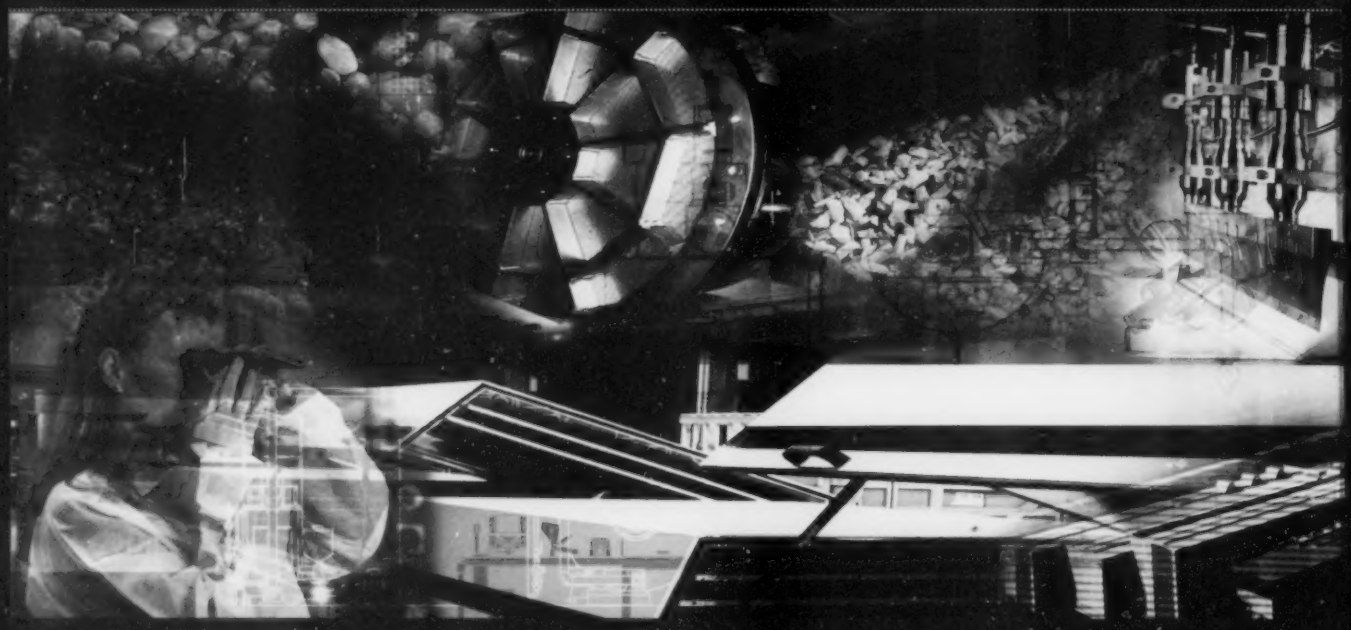
Please Indicate Principal Line of Business

☐ Wholesale confectionery manufacturer
☐ Retail confectionery manufacturer
☐ Wholesaler, retailer, jobber, distributor, importer
☐ Raw material or equipment manufacturer or supplier
☐ Other (please specify):_____

MC Publishing Co., Inc.

711 W. Water St, PO Box 266, Princeton WI 54968 U.S.A.

Telephone: +1 (920) 295 6969 • Fax: +1 (920) 295 6843 • E-mail: MCinfo@gomc.com • www.goMC.com



Equipment for cocoa and chocolate processing, moulding enrobing and bar forming

More than 100 years providing solutions Worldwide

reliable innovation

We turn the needs of our customers into full R+D+I projects. Only the best solutions are considered and only when tested, are applied to our equipment, either for a especific or a standard supply. The continuous innovation cycle is present all the time

Carles Gamisans
(Head of Technical Office) S.A. MARTIN LLOVERAS

S.A. MARTIN LLOVERAS • Ctra. de Rubí, 284 • P.O. Box 71 • 08228 TERRASSA (SPAIN)
Tel. 34 93 783 63 11 Fax 34 93 786 39 03 • headofficell@lloveras.com • www.lloveras.com

U.S. AGENT: VARICK ENTERPRISES, INC. • Mr. Frederick J. Hintlian • 8 New Street East, Boston, Massachusetts 02128 • Ph. 617 561 06 28 Fax 617 561 02 69 • varick@euromachines.com • www.euromachines.com

Test Your Ideas!

Lloveras has a full equiped PILOT PLANT at your disposal where you can carry out your test. Many customers have already tried it. Come and test your ideas.

LLOVERAS
Chocolate equipment. Since 1899